

# group menus



# vegetarian group menu

£58.00 (per person)

**BBQ Edamame** VG GF  
Sea salt

**Yasai Miso Crispy Sushi** VG GF  
Picante miso vegetables, takuan, shiso cress

**Truffled Avocado Roll** VG GF  
Cucumber, sesame seeds, yuzu truffle soy

**Chotto Caesar Salad** V  
Baby gem lettuce, red chicory, cashews,  
lemon queso dressing

**Nasu Miso** VG GF  
Miso aubergine, apricot, puffed soba,  
sesame seeds

**Yasai Kakiage** V  
Corn fritters, avocado, green beans,  
dashi glaze

**King Oyster Mushroom Tostadas** VG GF  
Pulled mushroom, smoked Aji Panca,  
guacamole, lime, coriander

**Arroz Chaufa** V GF  
Egg-fried rice, Peruvian vegetables,  
spicy sesame soy

**Warm Cinnamon Churros** V  
Dulce de leche, chocolate hazelnut sauce

V vegetarian

VG vegan

GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

# the classic group menu

£68.00 (per person)

## **BBQ Spicy Edamame**

Rocoto chilli teriyaki dressing, crispy shallots  
*(Vegan option available)*

## **Chotto Ceviche** GF

Sea bass, leche de tigre, chive oil, sweet potato,  
Peruvian corn, coriander

## **Spicy Tuna Crispy Sushi** GF

Tuna tartare, Peruvian chilli

## **Nikkei Gyoza**

Pork & prawn dumplings, yuzu sweet  
potato purée, red pepper ponzu

## **Sato Maki** GF

Sea bass, salmon tartare, romano pepper,  
Chotto soy- flamed tableside

## **Pollo Den Miso** GF

Miso marinated chicken, carrot, daikon,  
yellow chilli yoghurt

## **Pulled Asado De Tira** GF

Slow cooked pulled beef, black beans,  
purple purée, teriyaki jus, chives

## **Huacatay Broccoli** V GF

Peruvian black mint, red chilli, garlic butter,  
coriander

## **Warm Cinnamon Churros** V

Dulce de leche, chocolate hazelnut sauce

**V** vegetarian

**VG** vegan

**GF** gluten free

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# the chotto group menu

£85.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Yellowtail “Nikkei Sashimi”** GF

Cherry tomatoes, jalapeño, coriander,  
yuzu truffle soy

**Slow Braised Crispy Pork Belly** GF

Red and yellow Anticucho, yellow tomato  
salsa, coriander

**Acevichado Roll**

Tuna, prawn tempura, orange tobiko caviar,  
avocado, ceviche crema

**Black Cod Aji Miso** GF

Chilli miso marinade, yuzu, chives

**Dressed Otoro Nigiri**

Fatty Tuna

**Chuleta De Cordero Ahumada** GF

Marinated & smoked lamb chop, coriander,  
Peruvian chilli miso

**Arroz Chaufa** V GF

Egg-fried rice, Peruvian vegetables,  
spicy sesame soy

**Yuca Fritas** VG GF

Truffle salsa

**Dessert** V

Chef's choice dessert selection

V vegetarian

VG vegan

GF gluten free

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# the nikkei experience menu

£150.00 (per person)

**Padrón Peppers** VG GF

Spanish sweet peppers, den miso

**Yellowtail “Nikkei Sashimi”** GF

Cherry tomatoes, jalapeño, coriander,  
yuzu truffle soy

**Otoro Sashimi**

Fatty tuna, kizami wasabi

**Deluxe Sushi Platter**

A premium selection of sushi and maki rolls,  
served as a sharing platter

**Wild Prawn Truffles**

Shiitake mushroom, spring onion, shichimi,  
lemon zest

**Black Cod Aji Miso** GF

Chilli miso marinade, yuzu, chives

**Lomo a la Parrilla** GF

Chargrilled beef fillet, picante jus, coriander  
causa, pomegranate, sweet potato crisp

**Arroz Chaufa** V GF

Egg-fried rice, Peruvian vegetables,  
spicy sesame soy

**Yuca Fritas** VG GF

Truffle salsa

**Deluxe Dessert Platter** V

A premium sharing selection of  
Chotto Matte desserts

V vegetarian

VG vegan

GF gluten free

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Served sharing style, recommend one dish between 2-4 guests

**CHOTTO**  
MATTE

# add a little extra

**Deluxe Sushi Platter** £25.00pp  
A premium selection of sushi and maki rolls, served as a sharing platter

**Deluxe Dessert Platter** v £25.00pp  
A premium sharing selection of Chotto Matte desserts

**Birthday Cakes** £40 | £80  
Seasonal options available

**Nikkei Gyoza** £16.50  
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

**Wild Prawn Truffles** £18.95  
Shiitake mushroom, spring onion, shichimi, lemon zest

**Dressed Nigiri Platter** (8 pieces) £32.95  
Salmon Aburi GF / Red Tuna GF / Otoro Fatty Tuna/ Yellowtail GF

**Black Cod Aji Miso** GF £40.00  
Chilli miso marinade, yuzu, chives

**Chuleta De Cordero Ahumada** (per piece) GF £12.50  
Marinated & smoked lamb chop, coriander, Peruvian chilli miso

**Huacatay Broccoli** GF £8.50  
Peruvian black mint, red chilli, garlic butter, coriander

**Lomo A La Parrilla** GF £32.95  
Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

**Truffled Purple Potato Mash** v GF £13.50  
Black truffle, applewood-smoked purple potato purée

V vegetarian

VG vegan

GF gluten free

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GHETTO